INFORMATION LETTER

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Grades for Canned Peas

A proposed revision of U. S. standards for grades of canned peas was announced March 15 by the U. S. Department of Agriculture. The proposal was scheduled for publication in the *Federal Register* at an early date.

USDA said the current proposal differs from the January 1, 1954, proposal mainly with regard to the salt brine solutions for evaluating the maturity-tenderness factor and to adjustments in the tolerances for harmless extraneous material.

The maturity scores of samples examined were statistically evaluated and correlated with prior salt brine determinations made on corresponding samples. According to USDA, the salt brines and tolerances selected most nearly reflect the judgment of expert panelists as to the proper maturity grade of the samples.

Home Food Consumption

A national survey to learn what foods families are eating in 1955 is to be made this spring for the U. S. Department of Agriculture.

The survey will deal with home consumption of specific foods and will include approximately 6,000 households in 42 states. The USDA announcement did not list the foods to be covered in the study.

Selected families in each survey area will be asked, between April and the end of June, to give information about the kinds and quantities of food they are using, and about family size, income, and other factors that affect their choice of foods.

The survey is the first to include both city and rural households on a nationwide scale since the war year 1942. The survey will be made for USDA by a private marketing research firm under a Research and Marketing Act contract.

The survey is expected to provide facts needed by nutritionists, home economists, and market analysts. Such data provide a basis for educational programs to improve food use from a nutritional point of view and for finding out whether large groups of families have low consumption of important foods.

FDA Issues Regulation Establishing Tolerances for Pesticide Chemicals

The Food and Drug Administration has issued a final regulation establishing tolerances for residues of a number of pesticide chemicals on fresh fruits and vegetables. These residue tolerances are the result of extensive hearings conducted by the Food and Drug Administration in 1950 and are based solely on data presented at the hearings.

Last October a proposed regulation was published in the *Federal Register* and 60 days were afforded to all interested persons who appeared during the 1950 hearings to file written exceptions (see INFORMATION LETTER of Oct. 23, 1954, page 317).

The final regulation is in much the same form as the initial proposal although the lists of fresh fruits and vegetables to which certain of the pesticide residue tolerances apply have been expanded. At the outset the regulation provides that sulphur, lime and lime-sulphur are not considered poisonous or deleterious substances and therefore no residue tolerances are required. No residues of the following poisonous or deleterious substances are permitted to remain on fresh fruits or vegetables as prepared for marketing:

Calcium cyanide
Dinitro-O-sec. butylphenol
Dinitro-O-cresol
Hexaethyl tetraphosphate
Tetraethyl pyrophosphate
Hydrocyanic acid
Mercury-containing compounds
Selenium and selenium compounds

An extensive table is included in the regulation indicating the tolerances for the various pesticide chemicals and the fresh food crops to which such tolerances apply. There are in addition specific provisions in the regulation to the effect that when residues of two or more pesticide chemicals of the same class are present, the total of the combined pesticide residues shall be limited.

It should be borne in mind that these tolerances apply only to fresh fruits and vegetables and that no tolerances are established for processed foods. A procedural regulation under the

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VA Invites Canner Interest in Annual Procurements

A review of last year's centralized purchasing activities by the Veterans Administration has prompted the agency to invite greater canner interest in its annual canned food requirements. In an effort to obtain a greater response to invitations to bid, the Veterans Administration has asked the N.C.A. to call attention to

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Mexican Farm Labor Program

The N.C.A. has endorsed legislation to make permanent the authority under which the United States Employment Service administers the Mexican farm labor program.

N.C.A. endorsement was made in a letter dated March 16 to Representative Gathings (Ark.), chairman of the House Agriculture Subcommittee that is holding hearings on his bill, H. R. 3822.

The need for continuation of the program of Mexican nationals for work in agriculture also was endorsed by the Department of Labor through the testimony of Rocco C. Siciliano, an Assistant Secretary of Labor. Authorization for the current program is to expire December 31.

He proposed, however, that the present authority be extended for 4½ years rather than be made permanent. He pointed out that improved cultivating methods, the liberal use of fertilizers, insecticides, and improved seed have raised the per acre

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Price Support for Dry Beans

The U. S. Department of Agriculture has announced that the national average support level for 1955-crop dry edible beans will be $6.36 per hundred pounds. This is 70 percent of the February 15 parity price of $9.08 per hundred pounds.

The supported classes of dry beans produced in 1955 will be pea and medium white, Great Northern, small white, flat small white, pink, small red, pinto, red kidney, large lima, and baby lima. Support rates by classes, and by area where necessary, together with premiums and discounts, will be announced later by USDA. Differentials between classes may be modified from those in the 1954 support operation.

Method of support will be announced at a later date. Certain producer groups have requested consideration of limiting support operations in their particular areas to purchase agreements. Consideration will be given to these requests, USDA said, before announcement of program operations.

Farm Journal

A recipe editorial in the March issue of the *Farm Journal* is entitled "Easy Supper—for your busiest days." The subheading continues, "These main-dish recipes, from *Farm Journal* readers, make for easy cooking, little dishwashing, and big enthusiasm at the table."

Each of the six recipes uses at least one canned food. Four of the prepared recipes are shown in black-and-white photographs. The author introduces the recipes:

"There are times when you really enjoy spending half the afternoon in the kitchen, whipping up a 'company supper' just for the family. But what about days when a big ironing has kept you at the board past 4 o'clock; or you've been out on the tractor; or stayed outside overtime with your littlest, watching the new lambs romp?

"Then what a comfort it is to put supper in one casserole or kettle. While it cooks, you just open a can of fruit, and maybe contrive a salad.

"Several months ago, we asked *Farm Journal* readers what main dishes they serve their families on busy days. Recipes literally flooded in; and, after testing them in our *Farm Journal* kitchen, we selected these six 'most delicious' to share with you."

This Week Magazine

The food feature "How America Eats" by Clementine Paddleford in the February 27 issue of *This Week* is entitled "Western Chicken." The recipe "Chicken-and-Green Noodle Casserole" uses canned chicken and mushrooms. It is illustrated in a color photograph showing the food being placed in the casserole for baking.

The Sunday magazine *This Week* is nationally distributed with metropolitan newspapers.

Forecast for Home Economists

A feature editorial article by Katherine R. Smith, Director of the N.C.A. Consumer Service Division, appears in the March issue of *Forecast for Home Economists*.

The article, entitled "News About Canned Food," discusses the new can size terminology recommended for consumers, the importance of label information to the canned foods shopper, examples of improved raw products and the research which resulted in those improvements, the continuous research in canning methods which has resulted in canned foods of high quality, and a brief review of some of the newer foods now available to the consumer.

Forecast for Home Economists has a circulation of more than 45,000. Of this total, over 36,000 of the circulation consists of homemaking teachers in high and junior high school, state and city supervisors, colleges and universities and libraries. The magazine also reaches home demonstration agents, extension workers, 4-H Club leaders, researchers, dietitians, nutritionists and consultants in social welfare and public health, and home economists in business.

American Home Magazine

Canned beans are chosen for a special article in the March issue of *American Home* magazine. The article "Take a Can of Beans" is illustrated with four colorful photographs. Foods shown are "Beans Bonanza", "Family Beans", "Bean-Bacon Soup" and "Sweet 'n Sour Salad". The article includes six recipes using canned beans.

The author brings out the versatility of beans in the menu in the brief introduction:

"Beans in a soup? Beans in a salad? Beans as a snack? Just try 'em! A few generations back, when beans in a can first appeared complete with their spicy, slow-cooked sauce, they were time-saving miracles —so grandma, unaccustomed to such boons, thanked her lucky stars, and used beans straight from the can. Good they were—and are—just that way! But beans in tomato sauce, with pork or without, can be the foundation of many a satisfying, rib-sticking dish, served any time of the day."

This is another of the high readership features using brief copy and attractive color photographs. A second page supplies the recipes in convenient recipe card file size for clipping. Canned foods used in the recipes are condensed tomato soup, red kidney beans, pork and beans, tomato juice, pork and beans in tomato sauce, condensed cream of mushroom soup, cream of celery soup, chicken or tuna, luncheon meat, and catsup.

Ladies' Home Journal

The *Ladies' Home Journal* devotes two pages of its March issue to "Shelf Magic for short-order cooks," and begins, "*Journal* readers have combined imagination and skill with foods right off the shelf to achieve these good, easy, budget-fitting main dishes".

There are ten recipes, each illustrated with a color photograph of the food. The contributors are from various parts of the United States and each is photographed by her choice recipe. Eight of the ten recipes are based on canned foods. "California Casserole" uses canned cream style corn, tomato sauce, condensed tomato soup, ripe olives and pimientos. "Tuna Chowder" uses canned condensed cream of mushroom soup, whole kernel corn, and tuna. "Chili Special" is based on canned chili con carne, hominy, tomato sauce, and luncheon meat. "Shrimp Fondue" uses canned shrimp. "Baked Eggs and Asparagus" includes canned asparagus, and condensed cream of chicken soup. "Baked Corned Beef and Sauerkraut" used canned sauerkraut, corned beef hash and tomato juice. "Baked Chicken Pork Chops" uses condensed cream of chicken soup. "Crab Rice Quickie" includes canned mushrooms, tomatoes and crab meat.

A column headed "Gourmet Turns with a Can Opener" gives nine additional recipes ranging from hors d'oeuvres to foods for the three daily meals. In all, 11 canned foods are used. They are chicken fricassee, smoked oysters, mushrooms, onion soup, pears, pineapple, apricots, ham, deviled ham, grapefruit sections, and onions.

Parade Magazine

The March 13 issue of the Sunday magazine *Parade* features in photograph and recipe "Salmon Wiggle."

Beth Merriman, food editor, introduces the food page feature "Lenten Supper" by stating:

"Rosy chunks of salmon and green peas in a rich and savory sauce—a brand-new salad dressing that fairly sings with flavor—these are the high spots of a delightful supper menu to serve during Lent. You'll like the easy dessert, too."

The recipe uses canned salmon and peas.

Parade is the Sunday picture magazine distributed nationally with metropolitan newspapers.

VA Procurements

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the VA program and to obtain comments from the industry on the following questions:

(1) Criticism, if any, concerning Veterans Administration purchasing and distribution activities.

(2) If not interested in Veterans Administration business, why?

(3) If not on the bidders list, do you desire to be included and for what items?

(4) If on the bidders list, are there any items in which you are no longer interested?

(5) Does the Walsh-Healey Public Contracts Act affect your bidding for Veterans Administration requirements?

Replies to these questions may be sent in to the Association or addressed to James N. O'Neil, Chief Purchasing Agent, Veterans Administration, Washington 25, D. C.

Annual canned food procurements by the Veterans Administration amount to about $4,000,000. Examples of canned food procurements last year were purchases of $125,000 worth of peas, and $150,000 worth of tomatoes. All Veterans Administration purchases are made as the result of competitive bidding. Bids are issued during the packing season and awards are made for carload or truck load lots. Deliveries on large orders are scheduled over a period of several months. The Veterans Administration maintains three depots with distribution at approximately the following ratios at the indicated depot: 47 percent at Hines (Chicago), Ill., 37 percent at Somerville, N. J., and 16 percent at Wilmington (Los Angeles), Calif.

Grades for Canned Asparagus

Notice is given in the *Federal Register* of March 16 that the Agricultural Marketing Service of USDA has extended until June 30 the deadline for receipt of views and comments on proposed revisions in U. S. standards for grades of canned asparagus.

Macklem Honored in New York

W. Stanley Macklem, Chairman of the N.C.A. Raw Products Committee for the past three years, was honored recently by the board of directors of the New York State Canners and Freezers Association, his home state, for his outstanding work with the Committee. The citation was presented to Mr. Macklem, who is executive vice president of Curtice Brothers Company in Rochester, at a raw products conference in Geneva, N. Y., in mid-February.

Dr. Royce Appointed

Dr. Randall Royce has been appointed manager of the American Can Company's Atlantic division laboratory at Newark, N. J.

He has been assistant manager of the firm's Central division technical service laboratory at Maywood, Ill., since 1951. Dr. Royce began his career with Canco in 1934.

N.C.A. on Waste Disposal

R. A. Canham, sanitary engineer with the N.C.A. Washington Research Laboratory, spoke at the Pennsylvania Canners Workshop March 8 on "Practical Methods of Canning Plant Waste Disposal."

An abstract of his paper is scheduled for publication in the *Pennsylvania Packer*, published by the Pennsylvania Canners Association.

N.C.A. at Tri-State Conference

Miss Katherine R. Smith, Director of the N.C.A. Consumer Service Division, participated in the Tri-State Sales Clinic held in Atlantic City March 8-11 during the spring meeting of the Tri-State Packers Association. Miss Smith discussed the importance of furnishing the consumer specific and practical information about canned products, as well as up-to-date recipes and serving suggestions.

Following the sales meeting Miss Smith spent two days in New York conferring with food people and writers.

Tariff Simplification

The Tariff Commission on March 15 released the interim report on the tariff simplification study undertaken by the Commission pursuant to the Customs Simplification Act of 1954 (see INFORMATION LETTER of Aug. 21, page 273).

Immediately after the approval of that Act, the Commission initiated the study and invited importers, domestic producers, customs brokers, and other interested parties to submit suggestions which in their opinion were pertinent to the purposes of the study. The suggestions which have been received are being analyzed, but treatment at length with specific suggestions is not undertaken in the interim report. The report is confined to a treatment of the more fundamental problems underlying simplification of the tariff schedules, the principles to be followed by the Commission in formulating the proposed revision of tariff schedules, and methods for putting the proposed revision into force and effect.

Copies of the report may be obtained from the Secretary, U. S. Tariff Commission, Washington 25, D. C.

Stocks of Canned Fruits on March 1 and Season Shipments

Reports on canners' stocks and shipments of canned apples, applesauce, and RSP cherries have been issued by the N.C.A. Division of Statistics, and detailed reports covering March 1 stocks have been mailed to all canners packing these items.

	Carry-over month	Case basis	Total Supply 1953	Total Supply 1954	Canner Stocks, March 1, 1954	Canner Stocks, March 1, 1955	Season Shipments to March 1, 1954	Season Shipments to March 1, 1955
			(thousands of cases)					
Apples	Aug.	6/10	*3,080	*4,808	874	2,485	2,207	2,323
Applesauce	Aug.	actual	*11,279	*15,153	3,964	7,210	7,315	7,943
RSP cherries	July	actual	3,962	3,253	924	819	3,038	2,434

* Includes pack from beginning of season in year shown to March 1.

Recommendations Made for Canning Equipment Sanitation

With the approval of the N.C.A.'s Committee on Scientific Research, a Joint Committee for Sanitation of Canning Equipment was set up last year, consisting of representatives of the canning and equipment industries. The Sanitation Committee took as its initial projects the subjects of drum type blanchers and horizontal belt conveyors, designating task committees to study the sanitation of this equipment and to prepare recommendations for consideration by canners and equipment manufacturers.

The two task committees completed their assignments, and their reports have been approved by the Joint Sanitation Committee and the N.C.A. Committee on Scientific Research. The text of the two reports follows:

Recommendations of Sanitary Design for Basic Horizontal Belt Conveyors for In-Process Food Products

General

SCOPE

These recommendations apply to the design, materials, construction and installation of horizontal belt conveyors for in-process food products and concern only the type of belt conveyor which is in general use. Only those basic features common to such conveyors are considered. Other modifications for special uses may be taken up in further studies.

PURPOSE

(1) To serve as a guide to builders of conveyors which can be operated with minimum spoilage hazard and which can be maintained in a sanitary condition.

(2) To serve as a guide to users of conveyors in their selection, purchase and operation.

(3) To serve as a guide for modification of present conveyors.

NEW DEVELOPMENTS

It is intended that this recommendation shall allow and encourage freedom for inventive research and new developments. Equipment developed which is different in design, material, construction, or in other features, which are, in the opinion of the manufacturer or fabricator, equivalent or better and accomplish the desired results, may be substituted at any time.

DEFINITIONS

Readily accessible. A surface to be readily accessible should be accessible preferably with no tools or at most with very simple tools and so that all surfaces can be seen or felt.

Materials

(1) All metal surfaces in direct contact with the food product should be of stainless steel with a finish of at least 2B or metal of equal resistance and finish.

(2) All belts should be of sanitary grade, moisture-resistant material.

(3) All structural parts not in direct contact with the food product should be of smooth non-corroding metal or of metal that can be painted to render it resistant to corrosion and easily cleanable.

(4) Wood, fabric or belting with exposed fabric core should not be used.

Construction

(1) All pulleys should be of sealed drum metal construction (without recesses or open joints). Some device should be provided to prevent product being ground between return belt and pulley.

(2) All supporting belt rollers should be sealed at both ends and have adequate protected bearings to insure free rotation under all load conditions. Half round or stationary pipe slides are not satisfactory substitutes for rollers. All belt rollers should have sufficient clearance from drain pans to permit unimpeded drainage and flushing. Narrow belts may be supported on side angles sloped toward the belt center for drainage provided the belt is not located over a product or product container. A device should be provided to lift belt from angle supports for cleaning. If a belt is placed in a solid bottom trough or similar device, adequate provision should be made for complete drainage away from the product and for lifting the belt for cleaning.

(3) Legs, braces and exterior supports.

(a) All external parts should be of round or tubular material where possible to avoid accumulation of debris and permit easy cleaning. They should be sealed to prevent corrosion.

(b) All pockets should be filled to facilitate self-cleaning and self-drainage.

(c) All legs should be readily adjustable for height and rounded at the floor level. Screw adjustments should have internal threads with no threads exposed.

(d) The lowest horizontal part should be at least six inches above the floor.

(e) All welded joints should be ground smooth.

(4) Drain pans, where necessary, should be sloped for adequate drainage with outlet properly conducted to sewer. They should be wide enough to prevent spillage and open or detachable for easy cleaning.

(5) All surfaces (top, bottom and upright) should be readily accessible for inspection and cleaning.

(6) The lowest horizontal part should be at least six inches from the floor.

(7) No motor or other drive mechanism should be mounted over the product belt unless adequately equipped with well-drained pan under all bearings. Any lubricated moving mechanism should be located or protected so contamination of the product cannot occur.

(8) All joints should be butt welded and ground smooth or of equal sanitary construction.

Task Committee for Development on Sanitary Construction of Conveyors

Vincent W. Barnes, *Chairman*
George D. Armerding
James A. Baird
R. F. Blakewell
Bruno Filice
Henry C. Strecker
Paul Wilbur
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Revised and accepted by Joint Committee for Sanitation of Canning Equipment, December 17, 1954.

Recommendations for Operation, Modification and Construction of Drum Type Water Blanchers

General

SCOPE

These recommendations apply to the design, materials, construction and installation of new drum type water blanchers; modification of existing blanchers and their operation; and concern only the type of blancher in general use. Only those basic features common to such blanchers are considered. Other modification for special uses may be taken up in further studies.

PURPOSE

(1) To serve as a guide to builders of blanchers which can be operated with minimum spoilage hazard and which can be maintained in a sanitary condition.

(2) To serve as a guide to users of blanchers in their selection, purchase and operation.

(3) To serve as a guide for modification of present blanchers.

NEW DEVELOPMENTS

It is intended that this recommendation shall allow and encourage freedom for inventive genius and new developments. Equipment developed which is different in design, material, construction, or in other features, which are, in the opinion of the manufacturer or fabricator, equivalent or better, and which accomplishes the desired results, may be substituted at any time.

CONSTRUCTION OF NEW BLANCHERS

(1) Product Entry into Blancher.

(a) The hopper and chute should be of half round construction or with coved corners. The slope and cove should be sufficient to prevent any product or product parts from hanging up in the hopper or chute.

(b) The intake port should be of a minimum size to admit product and still maintain an adequate temperature inside the blancher.

(2) Product Discharge from Blancher.

(a) The chute should be of half round construction or with coved corners. The slope and cove should be sufficient to prevent any product or product parts from hanging up in the chute. It should be of one piece of metal projecting into the blancher and without overlaps.

(b) Cold water washout sprays should be installed to wash the product from the chute and maintain the surface temperature of the chute below 90°F. The cold water should not enter the blancher.

(c) The discharge throat should be of a minimum size to discharge the product and still maintain an adequate temperature inside the blancher.

(3) Side Doors or Inspection Ports.

(a) Doors should permit access to the inside surfaces above the water line including the ends of the blancher shell for inspection and cleaning purposes. The doors must seal to prevent air passage and be held with positive easily operated fasteners.

(b) Door and door frames should be smooth and flush on the interior with no ledges or recesses.

(c) The door structure must be sufficiently strong to prevent warping or damage affecting the air tight seal.

(4) Shell and Reel.

(a) There should be a minimum of 4-inch clearance between the shell and reel above the water line. Provision should be made for cleaning the ends of the blancher.

(b) All portions of the shell above the water line should be capable of being maintained at a temperature above 170°F. or below 90°F. at all times. During emptying and refilling or shutdown all portions of the blancher should be capable of being maintained at a temperature above 170°F. or cooled rapidly to a maximum of 90°F. and brought back rapidly to a minimum of 170°F. It is suggested that combination steam, hot water and cold water spreader pipe or pipes in the head space of the blancher perforated or with spray heads on top and bottom (to drain) may be a means of accomplishing rapid temperature control of blancher surfaces above the water line. Such a spreader might be designed to also accomplish cleaning of the blancher shell.

(c) Sanitary type self draining greaseless inboard bearings should be used. If other type bearings are used, they should be sealed with corrosion-resistant non-absorbent material and be drained to the outside. Outboard bearings should be sealed from the blancher interior with corrosion-resistant non-absorbent material. All seals should be accessible and provided with conventional means of adjustment to prevent leakage.

(d) There should be no interior ledges, recesses, pits, unfinished welds, etc.

(e) All welded joints should be ground smooth.

(5) Exhaust Vents.

(a) Exhaust vents from interior of blancher should not be installed.

(b) Hoods of sufficient size and efficiency should be placed over the intake and discharge ports to remove the steam. Condensate traps should be built into the system to prevent drippage into the product zone.

(6) Heat Control.

(a) Sufficient automatic controls to maintain minimum temperatures throughout the blancher should be provided.

(7) Drains and Water Inlets.

(a) Drains and water inlets should be of adequate size to permit rapid draining and refilling. Drains should be at the lowest point and with no inside collar or projection. Water inlets should discharge above the water line.

(8) Valves and Piping.

(a) Steam and hot water valves on lines to the blancher interior should be designed and installed to prevent any leakage.

(b) Piping of overflow, water and steam inlets, and drains should be of sufficient size to provide overflow, filling and draining rates to meet processors' maximum requirements.

(9) Legs, Braces and Exterior Supports.

(a) All external parts should be of round or tubular material where possible to avoid accumulation of debris and permit easy cleaning. They should be sealed to prevent corrosion.

(b) All pockets should be filled to facilitate self-cleaning and self-drainage.

(c) All legs should be readily adjustable for height and rounded at the floor level. Screw adjustments should have internal threads with no threads exposed.

(d) The lowest horizontal part should be at least six inches above the floor.

(e) All welded joints should be ground smooth.

MODIFICATION OF PRESENT BLANCHERS

(1) Product Discharge from Blancher.

(a) Cold water washout sprays should be installed to wash the product from the chute and maintain the surface temperature of the chute below 90° F. The cold water should not enter the blancher.

(b) If the discharge mechanism does not extend into the blancher water, hot water sprays should be fanned over the discharge mechanism on the inside of the blancher to maintain it at a minimum of 170° F.

(2) Side Doors or Inspection Ports.

(a) The side doors or ports should be straightened and repaired as necessary to form as air tight a seal as possible.

(3) Shell and Reel.

(a) If clearance permits, it is suggested that a combination steam, hot water and cold water pipe or pipes, installed near the top of the head space of the blancher, perforated or with spray heads on top and on the bottom (to drain), may be a means of accomplishing rapid temperature control of blancher surfaces above the water line. Such a spreader might be designed to accomplish washing of the inside of the blancher shell.

(b) If oil catch basins are located under the bearings, they should be drilled so the basins will completely drain to the outside.

(4) Exhaust Vents.

(a) The exhaust vents from the blancher interior should be removed and the opening sealed.

(b) If necessary to remove steam, hoods of sufficient size and efficiency should be installed over the intake and discharge ports but should not be enclosed or placed tightly over the ports or hoppers. Condensate traps should be built into the system to prevent drippage into the product zone.

(c) The hoods should be connected to stacks. In some cases exhaust fans in the stacks may be necessary.

(5) Valves.

(a) Steam and hot water valves on lines to the blancher interior should be of a type which will not permit any leakage.

OPERATION OF BLANCHERS

(1) Product Entry into Blancher.

(a) The product should not be washed into the blancher with cold water.

(2) Product Discharge from Blancher.

(a) Be sure the cold water washout sprays, and if needed the hot water sprays, are operating.

(3) Side Doors or Inspection Ports.

(a) Be sure the side doors or ports are closed and sealed as tightly as possible whenever the blancher is hot.

(4) Temperature Control of Blancher.

(a) All portions of the blancher shell above the water line should be maintained at a temperature above 170° F. or below 90° F. at all times.

(b) During emptying and refilling it will help to maintain the temperature above the water line at above 170° F. if steam or hot water is run into the upper portion of the headspace through the spreader pipe or pipes.

(c) During shutdown when blancher temperature is not to be maintained, the blancher should be cooled as rapidly as possible. Running cold water into the headspace and over the inside of the shell by means of the spreader pipe or pipes in the top of the headspace will help accomplish rapid cooling.

(d) The blancher should be heated as rapidly as possible. Running steam or hot water through the spreader pipe or pipes in the top of the headspace will help accomplish rapid heating.

(5) Cleaning.

(a) It may help in cleaning the blancher to run hot or cold water, depending on the temperature range being maintained, under as high a pressure as is practical through the header pipe or pipes in the top of the headspace. This should flush the interior of the blancher shell. Detergents can also be applied in this manner. For this use the spreader pipes should also cover the ends of the blancher shell. The blancher reel can be rotated in the detergent solution collected in the bottom.

(6) Valves.

(a) Be sure all steam and hot water valves are tightly closed during shutdown so no leakage into the blancher can occur and the temperature of the blancher will remain below 90° F.

Task Committee for Development on Sanitary Construction of Blanchers

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Revised and accepted by Joint Committee for Sanitation of Canning Equipment, December 17, 1954.

Pesticide Tolerances

(Concluded from page 155)

Federal Food, Drug, and Cosmetic Act, which was issued February 4, (see INFORMATION LETTER of Feb. 12, page 31) provides, however:

"Where raw agricultural commodities bearing residues that have been exempted from the requirement of a tolerance, or which are within a tolerance permitted under section 408 are used, the processed foods will not be considered unsafe within the meaning of section 406 if:

"(1) The poisonous or deleterious pesticide residues have been removed to the extent possible in good manufacturing practice; and

"(2) The concentration of the pesticide in the preserved or processed food when ready to eat is not greater than the tolerance permitted on the raw agricultural commodity."

The order establishing residue tolerances for fresh fruits and vegetables will become effective 90 days from the date of its publication in the *Federal Register* which was March 11, 1955. The residue tolerances established and the fresh fruits or vegetables to which they apply are contained in the following table:

Tolerances established under Sec. 406

Pesticide	*Tolerance in ppm*	*Fruits and vegetables to which tolerance applies*
Aldrin	0.1	Potatoes, sweet potatoes
Benzene hexachloride	5	Apples, pears, quinces, apricots, avocados, cherries, citrus fruits, grapes, guavas, mangoes, peaches, nectarines, pineapples, plums (fresh prunes), strawberries, asparagus, beans, black-eyed peas, broccoli, cabbage, brussels sprouts, kohlrabi, cauliflower, celery, corn, cucumbers, eggplants, kale, collards, lettuce, melons, mustard greens, okra, onions, peas, peppers, pumpkins, spinach, squash, summer squash, Swiss chard, tomatoes
Calcium arsenate	3.5 of combined As_2O_3	Blueberries (huckleberries), raspberries, blackberries, loganberries, strawberries, asparagus, beans, black-eyed peas, broccoli, cabbage, brussels sprouts, kohlrabi, cauliflower, carrots, celery, corn, cucumbers, eggplants, kale, collards, melons, peppers, pumpkins, rutabagas, spinach, squash, summer squash, tomatoes, turnips
Chlordane	0.3	Apples, pears, quinces, apricots, blueberries (huckleberries), cherries, citrus fruits, grapes, papayas, peaches, nectarines, pineapples, plums (fresh prunes), raspberries, blackberries, loganberries, strawberries, beans, black-eyed peas, beets, broccoli, cabbage, brussels sprouts, kohlrabi, cauliflower, carrots, celery, corn, cucumbers, eggplants, kale, collards, lettuce, melons, okra, onions, peanuts, peas, peppers, potatoes, radishes, rutabagas, squash, summer squash, tomatoes, turnips
Copper arsenate	3.5 of combined As_2O_3	Cabbage, brussels sprouts, kohlrabi, cauliflower, carrots, tomatoes
DDT	7	Apples, pears, quinces, apricots, avocados, blueberries (huckleberries), cherries, citrus fruits, cranberries, currants, gooseberries, grapes, guavas, mangoes, papayas, peaches, nectarines, pineapples, plums (fresh prunes), raspberries, blackberries, loganberries, rhubarb, strawberries, artichokes, asparagus, beans, black-eyed, peas, beets, broccoli, cabbage, brussels sprouts, kohlrabi, cauliflower, carrots, celery, corn, cucumbers, eggplants, endive (escarole), kale, collards, lettuce, melons, mushrooms, mustard greens, okra, onions, parsnips, peanuts, peas, peppers, pumpkins, radishes, rutabagas, spinach, squash, summer squash, Swiss chard, tomatoes, turnips
2,4-Dichlorophenoxy acetic acid	5	Apples, pears, quinces, citrus fruits
Dicyclohexylamine salt of dinitro-O-cyclohexylphenol	1	Apples, pears, quinces, apricots, cherries, citrus fruits, grapes, peaches, nectarines, plums (fresh prunes), raspberries, blackberries, loganberries, strawberries, beans, black-eyed peas, celery
Dinintro-O-cyclohexylphenol	1	Citrus fruits
Dieldrin	0.1	Apples, pears, quinces, apricots, cherries, peaches, nectarines, onions

Tolerances established under Sec. 406

Pesticide	*Tolerance in ppm*	*Fruits and vegetables to which tolerance applies*
EPN	3	Apples, pears, quinces, apricots, cherries, citrus fruits, peaches, nectarines, pineapples, plums (fresh prunes), raspberries, blackberries, loganberries, strawberries, beans, beets, corn, lettuce, rutabagas, spinach, turnips, beans, black-eyed peas
Ferbam	7	Apples, pears, quinces, apricots, blueberries (huckleberries), cherries, cranberries, currants, dates, gooseberries, grapes, guavas, mangoes, papayas, peaches, nectarines, plums (fresh prunes), raspberries, blackberries, loganberries, strawberries, asparagus, beans, black-eyed peas, beets, broccoli, cabbage, brussels sprouts, kohlrabi, cauliflower, collards, carrots, celery, corn, cucumbers, eggplants, kale, lettuce, melons, mustard greens, onions, peanuts, peas, peppers, pumpkins, radishes, rutabagas, spinach, squash, summer squash, tomatoes, turnips
Fluorine compounds	7 of combined fluorine	Apples, pears, quinces, apricots, blueberries (huckleberries), citrus fruits, cranberries, grapes, peaches, nectarines, plums (fresh prunes), raspberries, blackberries, loganberries, strawberries, beans, black-eyed peas, beets, broccoli, cabbage, brussels sprouts, kohlrabi, cauliflower, carrots, corn, cucumbers, eggplants, kale, collards, lettuce, melons, mustard greens, okra, peanuts, peas, peppers, pumpkins, radishes, rutabagas, squash, summer squash, tomatoes, turnips
Heptachlor	0.1	Potatoes
2-Heptadecyl glyoxalidine	5	Apples, pears, quinces, cherries, raspberries, blackberries, loganberries
Lead arsenate	7 of combined lead	Apples, pears, quinces, apricots, avocados, blueberries (huckleberries), cherries, cranberries, currants, gooseberries, grapes, mangoes, peaches, nectarines, plums (fresh prunes), raspberries, blackberries, loganberries, strawberries, asparagus, celery, eggplants, peppers, tomatoes
Lead arsenate	1.0 of combined lead	Citrus fruits
Magnesium arsenate	3.5 of combined As_2O_3	Beans, black-eyed peas
Methoxychlor	14	Apples, pears, quinces, apricots, blueberries (huckleberries), cherries, cranberries, grapes, peaches, nectarines, pineapples, plums (fresh prunes), raspberries, blackberries, loganberries, strawberries, asparagus, beans, black-eyed peas, beets, broccoli, cabbage, brussels sprouts, kohlrabi, cauliflower, corn, cucumbers, eggplants, kale, collards, lettuce, melons, mushrooms, peas, peppers, pumpkins, radishes, rutabagas, spinach, squash, summer squash, tomatoes, turnips
Naphthalene acetic acid	1	Apples, pears, quinces
Nicotine-containing compounds	2.0 of nicotine	Apples, apricots, artichokes, asparagus, avocados, beans, beets, blackberries, black-eyed peas, broccoli, brussels sprouts, cabbage, cauliflower, celery, cherries, citrus fruits, collards, corn, cranberries, cucumbers, currants, eggplants, gooseberries, grapes, kale, kohlrabi, lettuce, loganberries, melons, mushrooms, mustard greens, nectarines, okra, onions, parsley, parsnips, pears, peaches, peas, peppers, plums (fresh prunes), pumpkins, quinces, radishes, raspberries, rutabagas, spinach, squash, summer squash, strawberries, Swiss chard, tomatoes, turnips
Parathion	1	Apples, pears, quinces, apricots, avocados, blueberries (huckleberries), cherries, citrus fruits, cranberries, currants, dates, figs, gooseberries, grapes, guavas, mangoes, peaches, nectarines, pineapples, plums (fresh prunes), raspberries, blackberries, loganberries, strawberries, artichokes, beans, black-eyed peas, beets, broccoli, cabbage, brussels sprouts, kohlrabi, cauliflower, carrots, celery, corn, cucumbers, eggplants, endive (escarole), kale, collards, lettuce, melons, mustard greens, okra, onions, parsnips, peanuts, peas, peppers, pumpkins, radishes, spinach, squash, summer squash, Swiss chard, tomatoes, turnips, rutabagas
Phenothiazine	7	Apples, pears, quinces
Sodium arsenate	3.5 of combined As_2O_3	Grapes
Tartar emetic	3.5 of combined antimony trioxide	Citrus fruits, grapes, onions
TDE	7	Apples, pears, quinces, apricots, blueberries (huckleberries), cherries, citrus fruits, grapes, peaches, nectarines, plums (fresh prunes), raspberries, blackberries, loganberries, strawberries, beans, black-eyed peas, broccoli, cabbage, brussels sprouts, kohlrabi, cauliflower, carrots, corn, cucumbers, eggplants, lettuce, melons, peas, peppers, pumpkins, radishes, rutabagas, spinach, squash, summer squash, Swiss chard, tomatoes, turnips
Toxaphene	7	Apples, pears, quinces, apricots, citrus fruits, peaches, nectarines, raspberries, blackberries, loganberries, strawberries, beans, black-eyed peas, broccoli, cabbage, brussels sprouts, kohlrabi, cauliflower, carrots, celery, corn, cucumbers, eggplants, lettuce, okra, onions, peanuts, peas, radishes, tomatoes
Zineb	7	Apples, pears, quinces, apricots, cherries, citrus fruits, cranberries, currants, gooseberries, grapes, guavas, peaches, nectarines, plums (fresh prunes) raspberries, blackberries, loganberries, strawberries, beans, black-eyed, peas, beets, broccoli, cabbage, brussels sprouts, kohlrabi, cauliflower, carrots, celery, corn, cucumbers, eggplants, endive (escarole), kale, collards, lettuce, melons, mustard greens, mushrooms, onions, parsley, peanuts, peas, peppers, pumpkins, radishes, rutabagas, salsify, spinach, squash, summer squash, Swiss chard, tomatoes, turnips
Ziram	7	Apples, pears, quinces, apricots, blueberries (huckleberries), cherries, cranberries, gooseberries, grapes, peaches, nectarines, raspberries, blackberries, loganberries, beans, black-eyed peas, beets, broccoli, cabbage, brussels sprouts, kohlrabi, cauliflower, carrots, celery, cucumbers, eggplants, kale, collards, lettuce, melons, onions, peanuts, peas, peppers, pumpkins, radishes, rutabagas, spinach, squash, summer squash, tomatoes, turnips

Status of Legislation

Trade Agreements Act—Senate Finance Committee was scheduled to conclude public hearings yesterday, March 18, on H. R. 1.

Antitrust penalties—Consideration of H. R. 3659 during the call of the Consent Calendar in the House March 15 was blocked by the objection of Rep. Patman (Tex.).

Mexican farm labor—The Subcommittee on Supplies and Manpower of the House Agriculture Committee started public hearings March 16 on H. R. 3822, a bill to extend indefinitely the present authorization to employ Mexican nationals in agriculture (see story, page 155).

Statehood—House Rules Committee opened hearings March 16 on a request for a rule providing for House consideration of H. R. 2535.

Renegotiation—Bills to extend the Renegotiation Act of 1951 have been introduced in both the House and Senate (see story, this page).

Gasoline tax—Eight bills have been introduced in the House and one, S. 1360, in the Senate proposing refunds of federal tax paid on gasoline consumed in farming.

Minimum wage—No Administration bill introduced. No hearings scheduled.

Mexican Farm Labor Program

(Concluded from page 155)

production with proportionate demands for harvest labor.

During the course of this increase in per acre production there has been a decline in employment on farms from an average of 11 million during the 1946-49 period to an average of 8½ million in 1953-54.

The legislation also is supported by the major farm organizations and by representatives of the National Farm Labor Conference and by officials of the USES.

Following is the text of the N.C.A. letter:

"This letter is the endorsement of the National Canners Association for your bill H. R. 3822 to make permanent the authority for the administration of a Mexican agricultural labor program.

"Fruit and vegetable canners continue to find it necessary to assist farmers and growers in recruiting agricultural labor. Although astounding developments have been made in recent years in labor-saving equipment, particularly in the so-called 'stoop labor' fields, there still exists a need for a large volume of hand labor in harvesting fruits and vegetables for processing. Generally canners find it possible to adequately staff the processing operation and there is no apparent need for imported labor in canning plants. On the other hand, experience shows that it is not possible under present labor market conditions to induce sufficient numbers of domestic workers to do the job of supplying processors with raw material.

"For this reason, fruit and vegetable canners support H. R. 3822, the bill to make permanent authority for the USES to administer an agricultural labor program in cooperation with the Government of Mexico."

Renegotiation Act

Representative Cooper (Tenn.), chairman of the House Committee on Ways and Means, on March 15 introduced a bill, H. R. 4904, to extend the Renegotiation Act of 1951 for two years as recommended by the President.

An earlier bill, S. 1017 by Senator Dworshak (Idaho), also would extend the Act two years.

The Renegotiation Act of 1951 expired December 31, 1954, but the Renegotiation Board still is functioning on cases which accumulated prior to the expiration date.

Government Lending Units

Overhaul of the 104 agencies of the federal government which are engaged in lending activities in order to reduce subsidies and make them more nearly self-supporting was recommended March 14 in a report by the Hoover Commission on Organization of the Executive Branch.

The Commission recommended that the Commodity Credit Corporation discontinue advance payment on commodities and make only purchase agreements at the price support level offered to producers. The Commission recommended that periodic inspection be made of commodities held by CCC, and that Congress be informed of the decline in value resulting from deterioration of stocks.

The Small Business Administration should charge sufficient interest to earn expenses of its lending operations and to pay interest to the Treasury equaling the cost of the money to the Treasury, according to the Commission. Although not pleased with the bad loans granted by the SBA, the Commission suggested that the agency be continued in being another two years beyond its now-scheduled expiration this June 30. SBA should be brought under the Government Corporation Control Act so as to obtain a comprehensive audit by the General Accounting Office, the Commission said.

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